

RONCHI DI CIALLA

VERDUZZO



A luminous gold-copper color with an extraordinarily rich, elegant bouquet showing hints of honey, acacia flowers and apricot. Tones of candied apricot and almond paste come through nicely and will evolve with time.

Color: Gold-copper

Grapes: 100% Verduzzo Friulano

Soil: Eocenic marl

Age of Vines: 40 Years old

Altitude: 130-240 m above sea level

Aspect: SouthWest

Training System: Guyot

Yield per HI/Ha: 50 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: 12 Months in oak barrels, then 24 Months in the bottle.

Production: 2,800 bottles per year

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/ronchidiciallaverduzzo](https://seventy.com/ronchidiciallaverduzzo)